STAND BY ONE

SOFT FONTAINE PAJOT

EXPLORING THE CARIBBEAN OFF THE BEATEN TRACK


Introducing STAND BY ONE a Luxury Catamaran
for those seeking adventure and experience

SBO



All about the environment

Onboard, we take pride in minimising our environmental footprint.
Reuse, Recycle and Regenerate is our ethos.
Using reef safe methods inside and out to help reduce our impact on the ocean and marine life.









Social Spaces

Stand By One offers more than just space for dining, the saloon has an extendable table for games night and the galley is equipped for not only meals, but fresh juices and smoothies. Indoor-Outdoor living elevates that homey feel onboard.
The cockpit has lounge space for family time or individual lounging. Enjoy a sunset on the trampoline, bean bags or a read from the book selection on the fly bridge.

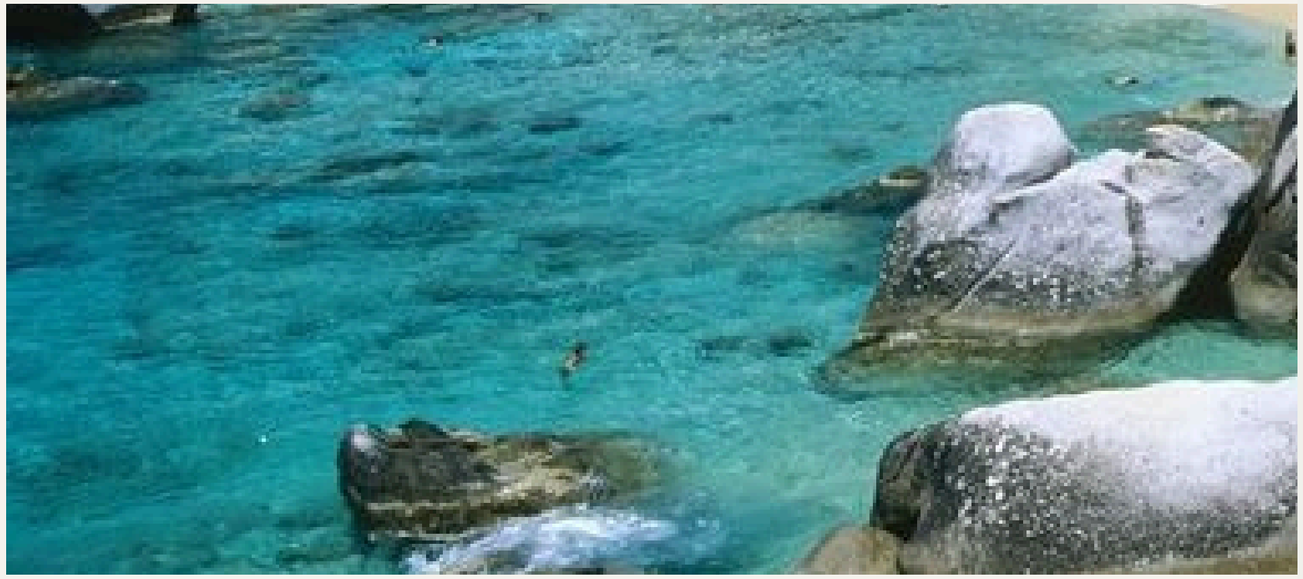


Accommodation

3 queen cabins, 1 double, all with en-suit heads. Lots of storage space with drawers, hanging space fitted with wooden hangers and lots of hanging space for towels and beach bags. Luxury bedding was chosen for the cabins to elevate that holiday feeling. All heads have reef safe shampoo, conditioner and body wash. The heads also have organic cotton pads, q-tips as well as toilet paper and reef safe hand wash.

Accomodating up to eight guests in four cabins





British Virgin Islands

Stand By One is crewed by a Captain & Chef team who have extensive sailing knowledge and traveling experience in the Caribbean. They love taking guests to locations not on the usual charter itinerary whilst playing tour guide with fun facts about each islands history.

The BVI itinerary includes the famous baths in Virgin Gorda, Soggy Dollar with the one and only Dr. Painkiller as your bartender and Anegada like you haven't experienced it before.

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Yacht itinerary

Fully customizable, subject to change according to the weather and local laws

BRITISH VIRING ISLANDS

DAY 1&2 — **Pick Up: Tortola, head to Norman Island**

- *Norman Island - The Caves, Kelly's Cove & The Willy T Bar*
- *The Indians - Snorkelling or Scuba Diving*

DAY 3 — **Virgin Gorda**

- *The Baths & Scuba Diving - Long Bay (The Kodiak Queen)*
- *North Sound - SABA Rock & Bitter End*

DAY 4 — **Anegada**

- *Moke Rentals - Island Exploring*
- *Lobster dining ashore options*

DAY 5 — **Guana Island**

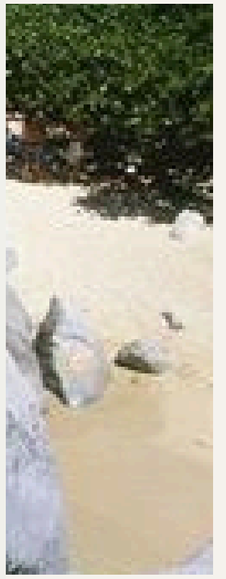
- *Beach Combing*
- *Monkey Point - Snorkeling*

DAY 6 — **Jost Van Dyke**

- *Soggy Dollar Beach Bar*
- *Sandy Spit*

DAY 7 & 8 — **Cane Garden & Drop off**

- *Watersports - Cane Garden Bay*
- *Paradise Beach Bar*



All Inclusive

Begin each day with freshly brewed coffee and a selection of teas. Enjoy a delicious breakfast, accompanied by optional wellness shots for a healthy start to the day.

A relaxed lunch is served with a variety of drinks, followed by a delightful dessert. As the sun begins to set, join the Captain for a signature sunset cocktail, served with a selection of gourmet hors d'oeuvres.

In the evening, indulge in a beautifully prepared three-course dinner, complemented by carefully selected wines and followed by coffee or tea.

Throughout the day, guests can enjoy a selection of cocktails, beverages, and snacks from our onboard menu.







Cullinary

Our chef caters to all dietary requirements, creating fresh, healthy, vibrant, and satisfying meals tailored to your preferences.

Should you wish to dine ashore, the crew will be delighted to recommend and arrange reservations at some of the region’s finest restaurants.

Whether you're seeking authentic local flavours or an exceptional fine-dining experience, the Caribbean offers an array of outstanding culinary options to enjoy.

SB FOOD

THE HEART OF THE YACHT

AS A CHEF, LIAM BELIEVES THAT FOOD IS THE HEART AND SOUL OF ANY UNFORGETTABLE JOURNEY AND APPROACHES EACH MEAL WITH THE SAME PASSION AND ATTENTION TO DETAIL. HIS GOAL IS SIMPLE: TO CREATE EXCEPTIONAL CUISINE THAT ENHANCES EVERY JOURNEY AND LEAVES GUESTS WITH LASTING MEMORIES LONG AFTER THEY STEP ASHORE.

HE LOVES TO EXPLORE NEW FLAVORS FROM AROUND THE GLOBE AND TO PUSH HIMSELF TO HIS CREATIVE LIMITS.

LIAM SPECIALIZES IN FRENCH AND ITALIAN CUISINE, AS WELL AS FRENCH-ASIAN FUSION. HE ALSO HAS A PASSION FOR ALL THINGS SEAFOOD.

WHETHER PREPARING ELEGANT MULTI-COURSE TASTING MENUS, VIBRANT MEDITERRANEAN DISHES, OR RELAXED FAMILY-STYLE DINING, HIS FOCUS IS ALWAYS ON EXCEEDING GUEST EXPECTATIONS.





BREAKFAST

Poached eggs, Crispy prosciutto, Toasted english muffin, sherry vinegar hollandaise, peashoots
Brekkie Muffins

Truffle and mature cheddar scrabble eggs, toasted ciabatta, honey and paprika glazed bacon, fresh pea shoots, charred heirloom tomatoes

Bacon and cheddar quiche lorraine with a crispy pâte brisée, freshly sliced citrus

Poached eggs, roasted peppers, confit tomatoes, freshly baked brioche, sumac and paprika juz

LUNCH

Confit beetroot, fresh apple, sweetened radish, carrot ribbons, fresh tuna, dijon mustard, fried rice paper, fresh dill

Grilled chicken supreme, herbed cous cous, roasted bell peppers, creamy turmeric and garamasala sauce, fresh microgreen salad

Herbed bulgur wheat stuffed calamari, tomato glazed Gnocchi, lime zest, lemon whipped feta

Grilled prawns, confit mahi mahi, muscle hearts, potato wedges with a classic cezar salad

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SMALL BITES

Raw cauliflower, bell peppers, Blanched carrots, walnuts with a lemon Hummus

Freshly baked brioche with assorted spreads

Traditional South African biltong, droewors, cashew nuts, red grapes, whipped camembert

Fresh fruit platter with assorted cold cuts

APETIZERS

Melon and prosciutto

Mac and cheese croquettes

Malva toast, heirloom tomatoes, mozzarella, new basil leafs

Devil eggs with salmon roe

Pomme Williams

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MAIN

Rack of lamb, roasted brussel sprouts, lemon grilled courgette, sweet glazed carrots, red wine demi glaze, dark chocolate greek yogurt

Beef fillet, pomme anna, parmesan chip, deep fried kale chip, sauteed spinach, red wine and beetroot jus

Grilled Seabass, linguine , Garlic and white wine sauce, garlic and thyme confit baby tomatoes, black sea salt.

Roasted chicken, pomme dauphine, fresh mozzarella, assorted roasted vegetables

DESERT

Classic creme brulee, white chocolate and almond biscotti

Bay leaf panna cotta, berry coulis, sugar coated hazel nuts

Deconstructed cinnamon apple crumble with a blue berry glaze

Classic french Tarte Bourdaloue with poached pears and a frangipan filling

Lemon curd, lemon cells, puff pastry disks

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PRIVATE WATER TAXI SERVICE

We don’t offer USVI Pick Ups or Drop Offs.

Let us know if we can book a Private Water Taxi for you or if you would like to take the ferry instead.



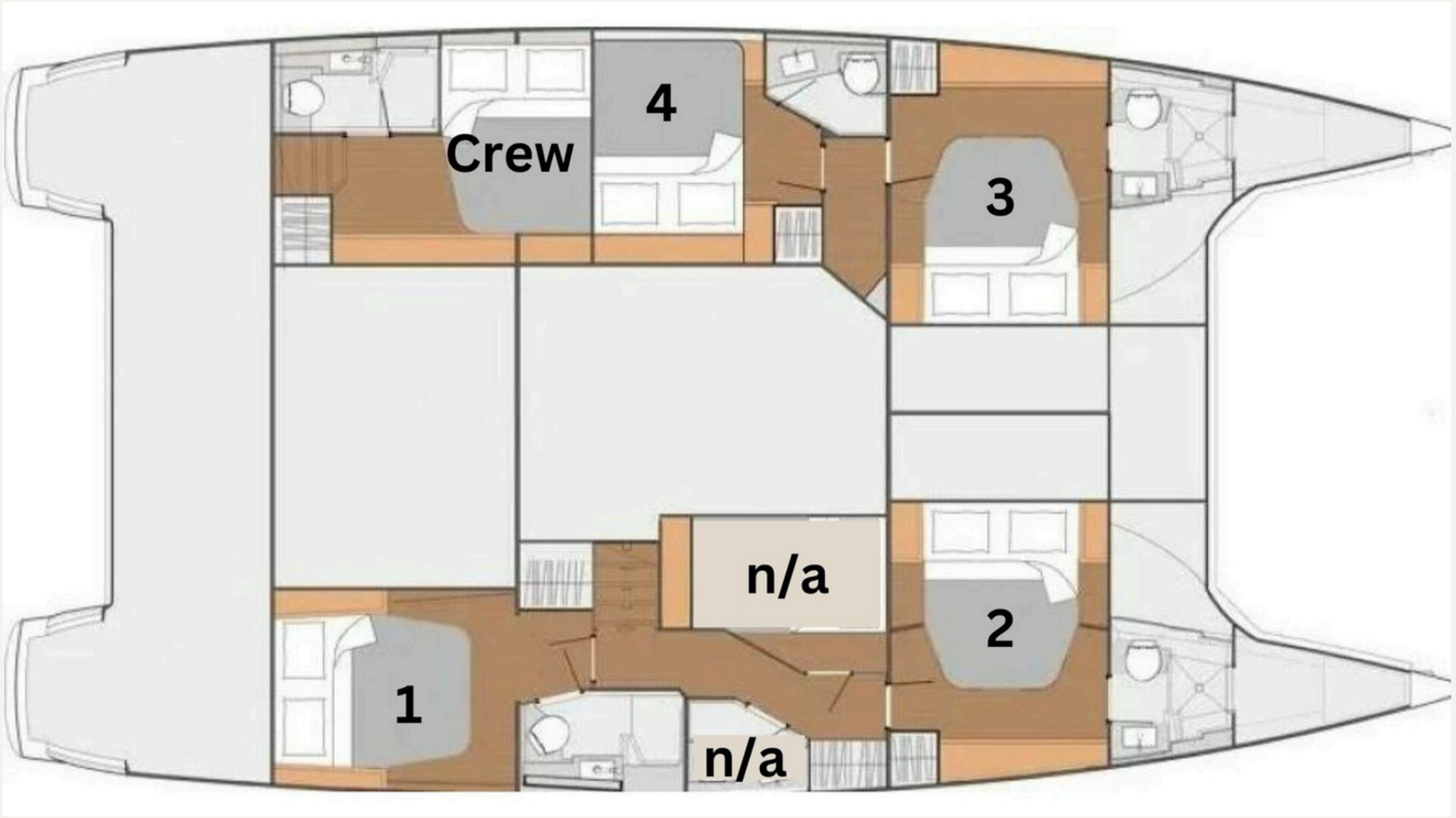


RATES:

US Virgin Islands - British Virgin Islands: $1305 includes customs & clearance
British Virgin Islands - US Virgin Islands: $1305 includes customs & clearance
BVI Airport - Yacht: $750
Yacht - BVI Airport: $750

SB

vessel layout



specifications

yacht name: Stand By One
builder: Fontaine Pajot
model: SABA **year:** 2015
refit: 2024

loa: 29.2ft / 15m
beam: 26.2ft / 7.99m
draft: 4.1ft / 1.70m
propulsion: 2 X 75HP

guests: 8 in 4 cabins (3 queen, 1 double)
crew: two
tender: 15HP

Toys and Activities (on board)

X2 SUPs
Floating Dock
Pool Noodles
Floaties
X2 Seabobs
X2 eFoils
Fishing Gear
Snorekling Gear

Activities Ashore

Jet Skii
Banana Boat
Kite Surfing
Moke Rentals
Offshore Fishing



Captain
Gavin Le Roux



For Captain Gavin, the world's oceans are not just a workplace—they are the arena for turning dreams into reality. Growing up around the water, his inherent love for diving, fishing, and exploration led him straight out of school and onto a path of global sea adventures.

After years spent exploring natural beauties around the world, Gavin has equipped himself with an exceptional skillset to ensure the safest and most enriching charter experience possible.

Gavin's approach to chartering is centered on three core principles:
Paramount Safety, Unforgettable Service and Genuine Connection.

Gavin is excited to invite you to join him adventuring the Caribbean where he combines his professional expertise with his lifelong passion for the sea.

Chef
Liam Mcnaughton



Liam McNaughton is a professional yacht chef with nearly a decade of fine dining experience including Michelin level training and two successful charter seasons on luxury yachts operating around the globe.

Passionate about fresh ingredients and refined cuisine he specializes in creating bespoke dining experiences that combine technical excellence with warm personalized service.

Calm under pressure and committed to the highest standards.

Liam consistently delivers memorable culinary experiences for guests while thriving in the fast paced environment of luxury yachts.

Throughout his career Liam has worked in demanding high volume kitchens where precision consistency and creativity were essential.

Whether preparing elegant multi course tasting menus vibrant Mediterranean dishes or relaxed family style dining his focus is always on exceeding guest expectations.

STAND BY ONE

RATES

Winter & Summer 2026/27

2 PAX	$22 000
3 PAX	$22 500
4 PAX	$23 000
5 PAX	$23 500
6 PAX	$24 000
7 PAX	$24 500
8 PAX	$25 000

Winter & Summer 2027/28

2 PAX	$21 500
3 PAX	$22 000
4 PAX	$22 500
5 PAX	$23 000
6 PAX	$23 500
7 PAX	$24 000
8 PAX	$24 500

Winter & Summer 2028/29

2 PAX	$21 000
3 PAX	$21 500
4 PAX	$22 000
5 PAX	$22 500
6 PAX	$23 000
7 PAX	$23 500
8 PAX	$24 000

Christmas & NYE : $27 000 (1-8 PAX)



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